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N. E. FARMER.

DOMESTIC ECONOMY.

The month of September is the month for preserving fruits, &c., and for the benefit of our lady readers, who wish to furnish for their tables a supply of fashionable sweetmeats, pickles, &c., we devote this chapter of our domestic economy to those subjects exclusively.

Where the fruits to be preserved are very delicate, or sweetmeats of a superior quality are desired, white or loaf sugar will be best; but for most kinds of fruit, or ordinary preserves, good brown or maple sugar will do very well. Brown sugar requires clarifying or cleansing, which is done by dissolving it in a small quantity of water with a gentle heat, then, after cooling, stirring in the whites of eggs well beaten, and gradually heating the syrup until all the impurities rise to the surface, when they are to be skimmed off, and the clarified syrup left pure for preserves.

Any kind of fire-proof ware will do for the making of preserves, with the exception of iron; but as most of the fruits contain more or less acid, brass or coppered vessels tinned are the best. In no case should they be allowed to stand in any such vessel to cool, as injurious consequences might ensue. Stone, or china, or glass, make the best vessels for depositing sweatmeats in, as they furnish nothing injurious for the acids to act upon. After preserves are made, the pots must be covered close, kept in a cool place, frequently looked to, and if about to ferment, let the syrup be poured off, scalded, and returned to them while hot. A paper wet in good brandy and laid on the surface of the sweetmeats, will assist much in their preservation. As a general rule, a pound of sugar to a pound of fruit is sufficient; but some kinds of fruit require more, and others will do with less than an equal quantity, according to its ripeness or the acid it contains.

Pears.—When made into preserves this fruit requires three quarters of a pound of sugar to a pound of pears. Syrup made as directed from brown sugar is good. Put the pears in the syrup and boil them till soft. The astringent or choke pears are good for preserving. A little ginger tied in a bag and boiled with the fruit improves their flavor, or lemon, or orange sliced, may be added at pleasure. To make *Pear marmalade*, boil the pears with the skins on; when soft rub them through a sieve, and put to each pound of pulp three fourths of a pound of sugar. Stew it slowly till it is a thick jelly. Marmalades must be stirred constantly, or they burn on the kettle.

Quince.—This fruit makes the best of preserves and one the least injurious to health. Pare and cut the fruit in slices an inch thick, taking out the cores carefully, so that the slices remain in the form of a ring. One pound of sugar is required for a pound of fruit, and white sugar is to be preferred. Dissolve the sugar in cold water, a quart to a pound, put in the sliced quinces and let them remain half a day. They are then put over a slow fire, and boiled gently, always having sufficient syrup to cover the quinces. When a small splinter will go through them easily, they are done, and are to be turned out. In about a week turn off the syrup and boil it down so that there will be just enough to cover the fruit. They must be ripe to preserve good in this way. The parings and cores of quinces are used for *marmalade*, which is made by stewing them in a small quantity of water over a fire till soft, then rubbing them through a seive, and adding to each pound of strained quince a pound of sugar. Put the vessel on a few coals, and stir constantly for one hour. When cold, it cuts smooth if sufficiently stewed, making a jelly of the richest kind.

Plums.—This fruit requires equal weights of sugar and fruit. Boil the plums slowly in the syrup for ten minutes; turn them in a dish and let them remain four or five days; then boil again till the syrup appears to have penetrated the plums fully. Put them in jars, and in about a week turn off the syrup, scald it carefully, and return it while hot.

Apples.—Tart mellow apples are the best for preserves, and they must be pared and the cores taken out with a small knife. Three fourths of a pound of sugar, a tea spoonful of ginger tied in a bag, and water to cover the apples, is allowed to a pound of fruit. The apples must be put into the prepared syrup when it is lukewarm; boil them till they are transparent; and when taken up and partly cooled, put in a little essence of lemon. In a week turn off the syrup, boil it, and return it hot to the fruit. The Siberian crab apple makes a superior sweetmeat, preserved as above, whole and without paring.

Barberries.—Barberries preserved, approach in their qualities the nearest to the East Indian tamarinds, and like them are frequently found useful in fevers. The fruit should be fully ripe and allowed to remain on the stems. The syrup must be rich, using as much sugar as fruit; when made, and lukewarm, put in the barberries and boil them till they appear penetrated by the syrup. An orange sliced is thought by some to improve the flavor.

Tomatoes.—An experienced lady gives the following directions for preserving this fruit. "Take them while quite small and green, put them in cold clarified syrup, with an orange cut in slices to every two pounds of tomatoes. Simmer them gently over a slow fire for two or three hours. There should be equal weights of sugar and tomatoes. If very superior preserves are wanted, allow two fresh lemons to three pounds of tomatoes, pare thin the rind of the lemons so as to get none of the white part, squeeze out the juice, mix the parings, juice and cold water sufficient to cover the tomatoes, and put in a few peach leaves, and powdered ginger tied up in bags. Boil the whole gently for three fourths of an hour—take up the tomatoes, strain the liquor, and put to it a pound and a half of white sugar for each pound of tomatoes. Put in the tomatoes and boil them gently till the syrup appears to have entered them. In the course of a week turn the syrup from them, heat it scalding hot, and turn it on the tomatoes. Prepared in this way, they resemble West India sweetmeats."

Water Melon Rinds.—The rind of a good ripe water melon cut into small strips and boiled in water till tender, with a teaspoonful of salæratus and a dozen peach leaves to two quarts of water. The rinds are then to be taken out and soaked in alum water an hour. For the syrup, allow as much sugar as rind. Put the rinds in the syrup while cool, with ginger tied in a bag. Boil till the rinds are soft, and when partly cooled, add some essence of lemon. In the course of two or three days, take out the ginger, turn off the syrup, and boil it till there is just enough to cover the rinds; return it to them while hot.

Pickling—general directions.—Brass should be use for vessels in the process, thoroughly cleansed before using, and no vinegar allowed to cool in them. This precaution is necessary to prevent the formation of verdigris, an active poison. Boil alum and salt in the vinegar, in proportion of half a tea cup of salt and a table spoonful of alum to three gallons of vinegar. Vessels that have any grease about them will not do for pickles. Stone and wood are the only proper materials in which to keep pickles when made. All pickles should be stirred up occasionally. When any scum rises, the vinegar needs scalding. Pickles may be spiced or not at pleasure; and when the vinegar becomes weak from use, it may be thrown away and fresh vinegar substituted. Good, but not the sharpest vinegar, is the best for pickles.

Cucumbers.—The best are those that are small and green, and those of a quick growth. Turn boiling water on them as soon as picked; let them remain five hours, and then put them in cold vinegar, with alum and salt in the proportion of a spoonful of the former and a tea cup of the latter to a gallon of vinegar; add vinegar as you add cucumbers; and when you have done collecting cucumbers, turn the vinegar from them, and scald and skim it till it is clear, then put in the pickles and let them scald without boiling for a few minutes, and return them to their vessel while hot. Cucumbers may be preserved in salt or saturated brine, for any length of time, and then prepared for pickling by soaking and scalding. In the preparation of these pickles, no salt will be needed in the vinegar. Peppers are added to the vinegar while hot, and before it is turned over the pickles.

Peppers.—Take those that are fresh and green, soak them in salt and water eight or nine days, changing the brine each day, and keeping them in a warm place. If they are not wanted very fiery, make a slit in them and extract the seeds, being careful not to mangle the pepper. If it is desired to stuff them, chop white cabbage fine, season it highly with mace, cinnamon, cloves, and nasturtiums if liked, and fill the peppers with the mixture. Sow them up carefully and put them in cold spiced vinegar. Tomatoes may be treated in the same way, and when green are very good pickled with the peppers. Peppers are one of the best of pick-

les, but those used must not be allowed to grow hard or tough before gathering.

Nasturtiums.—Gather them when small and green; put them in salt and water, and change them once in three days. When the gathering is done, turn off the brine, and pour on scalding hot vinegar. Season at pleasure, though generally used without.

Mangoes.—These are made of green muskmelons, as late in the season as possible. The common muskmelons make the best mangoes. A small piece is cut from the side, and the seeds carefully scraped out; it is then soaked in salt and water three or four days; when taken out, it is sprinkled on the inside with powdered cloves, pepper, nutmeg, and filled with strips of horse radish, cinnamon, small string beans, small pieces of flag root, nasturtium, small onions, radish tops, &c. The crevices are filled with whole mustard seed. The piece of melon is then put back and a piece of white cotton cloth sowed around it. The melon is then placed in a jar, and vinegar prepared with alum, salt and pepper corns, as for cucumbers, made boiling hot, is poured over it.

Cabbages.—Quarter the firm head of the cabbage; put the parts in a keg, sprinkle on them a good quantity of salt, and let them remain five or six days. To a gallon of vinegar put an ounce of mace, and one of pepper corns and cinnamon. Cloves and allspice may be added, but they darken the color of the cabbage. Heat the vinegar scalding hot, add a little alum, and turn it while hot on the cabbage, the salt remaining. It is necessary to turn the vinegar from the cabbage several times, return it again while hot. This makes them tender. Purple cabbages, the heads not large, but fine and firm, are best for pickling.

Pickling Oysters.—Boil and strain the liquor, first taking the oysters from it. Rinse the oysters and see they are free from pieces of shells. Put them in the liquor while boiling; boil them one minute, then take them out of it, and to the liquor put a few pepper corns, cloves and a blade or two of mace; add a little salt, and the same quantity of vinegar as oyster juice. Let the whole boil fifteen minutes and then turn it on to the oysters. If the oysters are to be kept any time, they must be bottled and corked as soon as cold.—*Albany Cult.*

Herbs.—There are many herbs used for culinary purposes, such as sage, summer savory, parsley, &c., and for medicinal purposes, such as tansy, wormwood, arsmart, penny royal, &c. which should be saved as they arrive at the proper state. They are generally in their greatest perfection, when the foliage is fully expanded, and they begin to flower. At this time in a dry day, they should be collected and dried in the shade. When the moisture is entirely exhausted, they must be pressed into masses of four or five inches square, papered and labelled. Put into a dry box and in a dry place, they may be kept almost any length of time. The farmer during the winter finds occasional use for herbs in treating diseased animals, and the want of them or the trouble of procuring them, in running over the neighborhood to beg them, is far greater than that of saving them.—*Ibid.*

A Cincinnati paper says that 400 miles of hogs were killed in that city the last year. That seems to be a new way of counting swine.

From the Albany Cultivator.

MILKING.

"Is there any remedy to keep a cow from holding up her milk? or in other words, to make them give it down when weaning the calf? I have two cows that hold up their milk at such times, so that they would dry themselves up in a short time: one of them I have milked for two hours at a time, and could get but very little milk, and then let in the calf and she would give it down in a moment. I have been compelled to let my calf suck through the summer and fall to get any milk. Any information on the subject will be gladly received.

Middlebury, Ia., July, 1840. A. FREEMAN.

Gentle treatment at all times: accustoming the heifer to having her udder handled before calving; and milking her at first while the calf is about her, if she shows any disposition to retain her milk, will usually prevent a cow from holding up her milk. We have never had a cow addicted to this practice, and we know of no remedy for the habit, disagreeable as it is, when once contracted. A writer in a former volume of the New England Farmer asserts that placing a rope around the horns of a cow when in the stanchels and drawing her head high while being milked, will not only prevent her kicking, but is a remedy for her holding up her milk. This may be reasonable, as elevating the head must prevent that contraction of the muscles and curvature of the back, always observable when a cow holds up her milk or kicks. If any of our correspondents know a remedy, and will communicate it, it shall have a place with pleasure.

DESTRUCTION OF BIRDS.

By far the greater number of small birds are supported by feeding upon insects and grubs. Each particular species of bird are fond of a particular species of insects or worms, as their favorite food; seldom can two birds of different species be found that are chiefly fed with the same kind of insects. Hence it follows, that by destroying birds we encourage the increase of the insect tribe; and by destroying a particular species of birds, we encourage the increase of that particular tribe of insects they are most fond of as articles of diet. It happens very fortunately that the birds which are most useful to man, as devourers of insects, are too small to be of much value to the sportsman. The sparrow tribe, on this account, are suffered to live, and a vast deal of service do they perform to the agriculturists, by picking up the worms and insects which infest his orchards, and the little grubs which are destined to become the enemies to vegetation after they have arrived at maturity. The woodpeckers, likewise, are suffered to escape on account of their unprofitableness in the market. These little birds are undoubtedly the means of saving whole forests from destruction by the ravages of insects; and were any particular species of woodpeckers to be suddenly annihilated, we should probably soon discover the office which they performed in the economy of nature, by seeing a certain kind of timber in our forests destroyed by that kind of insects which were formerly devoured by this species of bird.

It is well known that the locust tree, which affords some of the most valuable timber for posts in the country, on account of its hardness and durability, is very materially injured by a peculiar species of worm, from which all the care and ingenuity of the most scientific agriculturist has not been able to protect it. In other parts of this country this valuable tree is not subject to the attacks of this destructive worm. Now may it not be a reasonable supposition, that the species of birds which nature has provided for feeding upon these locust worms, are wanting in this part of the country, and as a necessary consequence, this species of worms become exceedingly numerous and destructive? Agricultural societies have formerly offered prizes for the best means of destroying the locust worms. Might it not be a successful means of destroying them, to ascertain the kind of birds that feed upon them, and to encourage the propagation of them in this part of the country? It has been pretty well ascertained by naturalists that even those birds that are usually considered mischievous, perform services to the farmer which greatly overbalance all the mischief they do. Probably there is not a mischievous caterpillar in our orchards which is not the favorite food of some kind of bird; and could this bird only be known and its number increased, we might save the farmer from many a ruined harvest.

LUCERNE.

This grass delights in a deep sandy loam. The land should be thoroughly cleaned of all weeds, or the seed should be sown in drills, so that the plants may be hoed until the weeds are subdued. Mr S. Howard states in the Zanesville (Ohio) Gazette, that he sowed a small quantity of seed in drills, the last week in May, on the "river bottom." The last of July it had reached eighteen inches in height, when it was cut and fed green to hogs and milch cows, who both ate it voraciously. In four weeks it had again grown to the same height, when it was cut the second time: on the first of November it was again cut, the crop being heavier than either of the preceding. A piece of very flourishing red clover adjoining, on precisely similar soil, did not yield near half as much as the lucerne. Mr H. has no doubt but it may be cut, after the first year, five times in a season, and that it will yield a ton and a half per acre of hay at each cutting. The culture of lucerne has formed a distinguishing feature in the agriculture of France, where it has been in use for more than 250 years. The crop is there estimated at from five to seven tons to the English acre.—*Albany Cult.*

We understand, says the Worcester Ægis, that Daniel Webster and Isaac Hill have consented to attend the approaching Cattle Show in this town, and to deliver addresses on the occasion. Addresses will probably be given by other distinguished farmers, who are expected to be present on the occasion.

Compost Manure.—M. Quenard, an experienced cultivator of France, recommends as perfect, a compost prepared as follows: 1. A layer of green stuff taken from a pond. 2. A layer of quick lime, ashes and soot. 3. A layer of straw and green grass. 4. The same as first. These layers to be repeated as often as need be. Holes are then made through the several layers, and sufficient water introduced to saturate the mass and cause a thorough mixture of the vegetable and alkaline substances.

From the British Farmer's Magazine.

MANURES.

With regard to the subject of manures, I do think that, highly as many farms are cultivated, well as many gentlemen husband those resources which their capitals give them, the subject of manures is not sufficiently attended to. On most farms, even where the state of cultivation is very high, manure, both as regards quality and quantity, and its due application to the different species of produce to which it ought to be applied, so as to produce the greatest and best possible results, is not in all cases sufficiently studied. It is to that I would wish to call your attention. Many artificial manures are now beginning to be used—I mean such manures as nitrate of soda, saltpetre, and so forth. But there is another kind of manure that is very little used by English farmers: I mean liquid manure. And upon this subject you will find an excellent article in the present month's number of the "Farmer's Magazine," to which I would direct your notice, and a perusal of which would well reward your time. But to meet all the circumstances in which the different kinds of manure can be fairly applied, I would strongly recommend to you the study of agricultural chemistry. The subject is neither so difficult as many imagine, nor does it embrace so wide a field as many gentlemen would at first suppose, who are thereby prevented to enter upon it. You must begin at the beginning, and if you make yourselves acquainted with the different parts of the earth, and go into the elementary substances that compose the vegetable world, you will be soon able to derive considerable advantages from it, when added to your experimental knowledge as a farmer. I am not so sanguine as to believe, that a good chemist would make a good farmer, as a chemist, but I am convinced that it would be better for the farmer, if he would add chemical knowledge to his agricultural knowledge and experience; for he would then be able to go a-head in the race with his brother farmers. Besides the advantages would also be great, in a pecuniary point of view; and to you who have the opportunity of viewing the "fair form of nature," and seeing the various changes which take place in the process of vegetation, it is also peculiarly applicable. It is very clear that chemical knowledge enlarges the mind of the individual so much as to impel him to "look from nature up to nature's God." He can then see how the Almighty chemist can, with three or four elementary principles, compose the most apparently dissimilar substance. The perfume of the rose, the various effluvia of different plants, are composed precisely from the same elementary substances, as well as the nutricious principle and the most deadly poison; but wonderfully elaborated by the Almighty chemist. While pursuing your avocations, will it not afford great gratification to you to be able to trace back the effect to the cause? and when the winter season arrives with its frosts and snows, you will know that it is preparing new forms of vegetable life to give beauty and plenty to the land.—*Mr Reynolds, Yorkford Farmer's Club, December*, 1839.

A very interesting discussion took place at the Braintree and Bocking Farmer's Club, February meeting, in which Mr W. Huntley, Mr Lungley, Mr Beadel, Mr W. F. Hobbes, and other gentlemen took part, and the meeting came to the conclusion that the practice of fermenting manure as is usually done, not only decreases the quantity, but deteriorates the value and effect; and that it is more advantageous to apply manure that has undergone but little fermentation. It was resolved that the committee should adopt means for ascertaining, by actual and careful experiment, the advantages arising from the use of raw, partially fermented, and rotten manure. The second subject also excited great interest; and the advantages of using what are called artificial manures for root crops came prominently before the meeting, as by means thereof a great saving of yard manure could be effected, which might be reserved for corn crops. Several gentlemen who had tried them upon a small scale expressed themselves well satisfied with the results; and that the most economical and effectual mode of applying them was by drilling the manure in with the seed. Some particulars were given by Mr Beadel of the result of applying saltpetre. He had tried it upon wheat, barley, and oats, upon sandy and clay soils: upon the wheat it had no beneficial effect, but when applied to barley it increased the produce of grain 15 bushels, straw 670 lbs. per acre; and the oats 20 bushels, straw 1940 lbs. per acre. Mr Huntley, also, had found great advantage from the use of saltpetre for mangel-wurzel upon heavy lands, by a great increase of produce. Several gentlemen having expressed a wish that the subject should be gone further into, it was resolved that it be resumed at the next monthly meeting of the club; and the party separated about half-past seven, much gratified with their first meeting. We cannot but congratulate the club upon this auspicious beginning, and we doubt not these meetings will tend to benefit the members themselves, and agriculture in general, by the spread of sound practical information. It is to be hoped that the example set by the Braintree and Bocking Club will be generally followed; the advantages resulting from the interchange of information, drawn from experience and practice of individuals, must do much towards raising agriculture to that position which its importance merits.

Extraneous Manures—Nitrate of Soda.

It is reported, that a remark was made by Lord Kames, 90 years ago, that such improvements would be made in agricultural chemistry, that sufficient manure for an acre would one day be carried in a man's coat pocket; and that a trite answer was made to the remark, that the produce from such manuring would then be brought away in the waist-coat pocket. Now, although this period has not yet arrived, yet something approaching to the small quantity of manure necessary to give vigor to an acre of wheat, has been proved on Guilford Downs during the past year; not that this kind of manure alone was taken up by the crop, but that it formed a great stimulator to the extra growth there cannot be a doubt; bringing into activity probably some latent manures lying in the ground; for a strong alkali will convert oleaginous matters into saponaceous consistency, and in that state becomes soluble in water: hence it is taken up by the spongelets of the roots in a liquid state. Those persons who consider quantity necessary in manuring ground are sadly mistaken, intimate mixture with the soil, and capability of becoming readily soluble, being necessary points for consideration. In March, 1839, Mr John Ryds, bailiff to Frederick Mangles, Esq., of Down Farm, Guilford, dressed over many acres of wheat with 1 1-2 cwt of nitrate of soda to the acre, leaving about half an acre in the middle of the field undressed. The difference in the color of the wheat was seen in the course of 10 days; when nearly ripe, the straw had the appearance of being 9 or 10 inches longer than the other part, and much stronger; at reaping, seven rods of each part were measured, cut, and kept separate; the nitred part produced 24 sheaves, containing 11 gallons of wheat and 54 lbs. of straw; and where the seven rods were not so dressed, the produce was 16 sheaves, containing 6 1-2 gallons of wheat and 40 lbs. of straw.

From Bell's Messenger.

USEFUL ANIMALS OFTEN DESTROYED AS HURTFUL.

Multitudes of animals are most unmercifully destroyed from ignorance of their uses, from an idea that they are noxious or injurious to some petty concern of a field or garden: and at the very time they are rendering important services to man, they are mowed down as if they were his sworn enemies, and had conspired against his life. Hence the rooks in some parts of England were at one time in danger of being extirpated, as we learn from the author of "A Philosophical Survey of the Animal Creation." "The rook," says he, "is a species of crow that feeds upon worms produced from the eggs of the May-bug. As these and all the winged insects in general are to be supported by the roots of plants, they deposite their eggs pretty deep in the earth, in a hole they dig for that purpose. The worms and caterpillars, upon which the rooks feed, are not exposed to the mercy of this bird till the earth is thrown up. Hence it is that rooks always frequent lands recently cultivated, that the sight of the husbandman with his plough puts them in action, and that they search with so much assiduity about the furrows newly formed. Wherever the banishment or extirpating of rooks has been carried into effect, the most serious injury to the corn and other crops has invariably followed, from the unchecked devastations of the grub and the caterpillar. Many birds besides rooks are destroyed, under the mistaken idea that they are injurious to the garden or orchard, at the very time they are most useful to both, in feeding themselves and their nestlings on grubs and caterpillars. The common sparrow, though proscribed as a most mischievous bird, destroys a vast number of insects. Bradley has calculated that a single pair, having young to maintain, will destroy 3360 caterpillars in a week. Also the blue titmouse often falls a victim to ignorance, in consequence of the injury it is supposed they do to fruit trees, though we have evidence of its being a friend rather than enemy to horticulturists. Quadrupeds, as well as birds, suffer much under slanderous imputations, as can be attested by the badger and the hedgehog."

The American Institute.—The 13th annual Fair of this institution will open at Niblo's Garden, New York, on the 5th, and continue open till the 16th of October.

Heavy Fleece.—It is stated in the papers, that Mr S. Brownell of Chautauque Co. in this state, sheared this season, 14 lbs. of wool from a Saxony sheep, which weighed, after the fleece was taken off, 130 lbs.—*Alb. Cult.*

WINSHIP'S NURSERIES.

Many of our readers, probably, have never visited these celebrated nurseries, though they must be familiar with their name and character, for we believe there are but a few of our subscribers who have not at some time ordered trees or plants from them through us or otherwise. A ramble among the young and vigorous trees, shrubs and plants, collected from all parts of the world, must, when clothed in their foliage of various shades, and flowers of every hue, give pleasure even to the most careless observer of the vegetable creation: but to him who loves to observe and compare the endless variety contained in the vegetable kingdom, will esteem it a rare treat to devote a few hours in walking over these well kept grounds. Not long since we took a friend of ours from Maine to these nurseries, who observed, that although he had seen much to admire in and about the city, yet he had been much more gratified by examining the various species of trees and plants here than by all the rest he had seen.

The nurseries of the Messrs Winship were commenced about eighteen years since. Until that time the assortment of fruit trees for sale was very meagre in comparison to what it is now; and as to ornamental trees and plants, we may safely say very little had been done in the nursery line to form a collection for the accommodation of the public. If a gentleman wished for plants to ornament his ground, he was obliged to pick up a variety from the garden of friend A. and another from friend B., and so on, but after all he could obtain from all the sources, he could command but a scanty supply. A new era commenced in floriculture and ornamental gardening when the Messrs Winship, by untiring diligence and persevering enterprise, collected from Europe and America their extensive collection and offered their rare treasures to the public. It should be remembered that there did not exist at that time the same facilities for obtaining plants from abroad as we have now, and we think these gentlemen are entitled to much credit for their unceasing efforts and unremitting industry in bringing their nursery to its present condition.

The nurseries cover over 25 acres of ground, most of it quite level: the southern portion descends to the south, where a small streamlet winds its way at the bottom, giving a little variety, and affording facilities for watering and other advantages. It is situated five miles from Boston, on the Worcester rail road, and is the first stopping place from the city. A person wishing to visit the gardens from the city, may reach them in fifteen minutes; or, if they would prefer an omnibus, there is one that runs three times a day into the city and back. The grounds are intersected with numerous broad avenues and walks, by which every part is made accessible, and the great beauty of it is, these avenues and walks are always in fine order. The borders form an extent of at least one mile, and are filled with a great variety of herbaceous plants and shrubs, which through the season of flowers present a gay and brilliant appearance. There is on the establishment a well filled green house from which an extensive collection of choice plants may at any time be selected.

We were informed that the nurseries embrace the following varieties of fruit trees: apples 230; almonds 4; apricots 30; cherries 53; currants 22; gooseberries 105; grapes 65; mulberries 10; nectarines 25; pears 200; peaches 103; plums 75; quinces 8; barberries 4; blackberries 10; raspberries 14; strawberries 30; nut trees 18.

Of ornamental trees, shrubs and plants—forest trees of the first class 63; second class 55; shrubs 197; evergreen trees and shrubs 67; honeysuckle and Azalea 43; hardy roses 300; Scotch roses 64; Pæonies 40; Chinese chrysanthemums 20; Iris 20; herbaceous perennials between 200 and 300 varieties.

To describe even some of the more prominent species would take more time than we could spare, and occupy more space than would be desirable for one paper. One of the most elegant trees, according to our fancy, is the Shephardia eleagnoides or Buffalo Berry. This beautiful tree was first noticed by Professor Nuttall during his travels in Missouri in the year 1810, and named after his friend, Mr Shephard, of Liverpool. The seeds of the original tree now in this nursery, were collected by Col. Snelling, of the city of Boston, and forwarded to John S. Skinner, Esq., of Baltimore, and from thence to the Messrs Winship. The tree is perfectly hardy and will thrive in almost any soil or climate. The tree forms an elegant continual ornament for any gentleman's grounds, being in summer clothed with a rich egg leaved foliage, bright green on the upper side, and delicate silver beneath; and in autumn and winter red, with thick clusters of its fruit. This latter is in size and shape like a currant, and in taste has a pleasant tartness, which I can liken to nothing else I have tasted. Preserved, it makes an elegant jam."

In ordering these trees it should be remembered that it is necessary to have a pair, otherwise they will not fruit, as they are male and female. Specimens of hedges formed of the Shephardia may be seen on the premises, and for this purpose will undoubtedly be a great acquisition to the country. The hedge in front of the house of Jonathan Winship, Esq. is perfect. It is six years from seed and two since it was set, and now forms a close hedge sufficient to keep off cattle. Specimens of hedges formed of the three thorned Acacia, buckthorn, arbor vitæ, &c., are also to be seen. Gentlemen wishing to plant hedges would do well to examine these specimens before they commence operations.

Many of the forest trees are of a large size; to those who wish to ornament their grounds or the road side, they will find every thing to their mind in this line and no mistake. Here are the English and American Linden, horse chesnuts, rock and other maples, English and American elms, superb Scotch and American larch, spruce, fir, arbor vitæ, mountain ash, silver leaved abele, weeping and hoop leaved willows, and many others too numerous to mention, every thing in fact to please the eye. The time is near at hand when all hardy trees that shed their leaves, may be moved with the greatest safety. Evergreens do best in the spring; hardy fruit trees may also be transplanted in the autumn. Peach trees should be moved in the spring, as they are liable to be winter killed if transplanted in the fall. We recommend to our friends to call and see for themselves and make their own selections, or send their orders to us and we will do it for them. J. B.

Moths.—The best preventive of clothes being infested with this destructive insect is, to take them out frequently and brush and air them.

ESSEX AGRICULTURAL SOCIETY.

The annual exhibition by the Society will be at Georgetown, on *Wednesday, September 30th.* The Trustees and Committees will meet at Savory's Hotel, at 9 o'clock, A. M.

All claims for premiums to be awarded on the day of exhibition, must be entered with the Secretary of the Society or his agent, on or before 9 o'clock, A. M. that day. All other claims for premiums must be handed or forwarded to the Secretary in writing.

All articles of domestic manufacture must be entered with the agent of the Secretary, at the hall near the hotel, where they will be exhibited. After the Committee have closed their examination, the hall will be open for visitors.

Butter, cheese, fruits and flowers, will be deposited at rooms provided for this purpose, under the direction of the several committees who have charge of these subjects.

All animals or articles exhibited will be required to remain for the inspection of the public until 3 o'clock, P. M.

The ploughing match will take place on a field near the village, at 10 o'clock, A. M. under the direction of the Committees. The examination of working oxen will be immediately after.

The several committees will proceed in the discharge of their respective duties as soon as practicable after 10 o'clock. All claimants who have statements or information to give the committees will take care to be at their posts when the committees require it.

Gentlemen who have fine fruits or superior vegetable productions of any kind, and who feel an interest in advancing the objects of the Society, are respectfully requested to bring them forward.

In addition to the premiums heretofore offered, there will be paid the present year, one hundred dollars, by the State Society, for the best animals exhibited from this or any other county in the commonwealth.

Those who intend to plough, must give notice to the Secretary or J. Russell, Esq., at Georgetown, on or before the Monday next preceding the exhibition. The members of the Society and invited guests will dine together at half past 1 o'clock, P. M.

At 3 o'clock, P. M. the Society will meet at Rev. Mr Braman's meeting house, to hear an address by Asahel Huntington, Esq., of Salem; after which the reports of the several committees will be submitted, and the usual business of the annual meeting transacted.

NOTE.—The Committee of Arrangements have taken care to provide suitable rooms for the accommodation of ladies who may attend the exhibition, where they will be furnished with such refreshments as they may need, in the lower story of the hall, where the manufactures will be exhibited.

Per order,

JOHN W. PROCTOR, *Sec'ry.*

Danvers, Sept. 12, 1840.

Use of Slates in ripening Fruit.—A grape vine branch trained over a small slate roof facing the south, was noticed to be extraordinary early in perfecting its fruit. The grapes on this roof were ripe and black whilst those on the rest of the branch were yet green. This, effect, evidently due to the heat accumulated in the slates from the rays of the sun, has been advantageously applied in assisting the ripening of wall fruit.—*French pap.*

ARTIFICIAL INCUBATION—THE ECCALEOBION.

This is a contrivance for hatching eggs by artificial heat. It differs from the Egyptian method of artificial incubation by means of *mammals*, or ovens heated immediately by fire, which was tried in Paris by De Reaumur, and in London by Mr Mowbray; and also from the more recent attempt at the Egyptian hall, by means of steam. In what way the heat of the Eccaleobion is produced, we are not informed; probably it is by hot water: certainly the operation is simple and effective, as abundant living proofs testify.

In an oblong wooden case, about nine feet in length, and three feet in width and depth, entirely insulated, and divided into eight compartments, each closed by a glazed door darkened, the eggs are placed on cloth, without any covering: here they remain for twentyone days, the period of incubation: at the expiration of which time, the chick liberates itself, and the next day is running about and pecking its food as lively as if it had the hen's wings to shelter it. The Eccaleobion is capable of containing upwards of two thousand eggs, and of hatching about a hundred daily; and though some failures occur from natural causes, the machine, unlike the parent bird, never addles the egg.

It is always contrived that one compartment shall exhibit the last stage of incubation; and this being open, the visitor may not only hear the faint chirp of the imprisoned chick, but watch its attacks on its oval cell, till, having broken the shell all round, it bursts the integuments and liberates itself. At first emerging into this new state of existence, the light and the human eyes gazing on the little chick, together with its extreme weakness, make it appear as if it would fain retire into its confinement again; it staggers, closes its eyes, and falls down in an apparently exhausted state, but soon revives, though but for a short time; as soon as it can take food, however, it gains strength rapidly. In the last stage of incubation, the egg may be held in the hand, or placed in a lady's bosom; where, if any fair visitor be so minded, the chick may come to light.

In a case fitted with lenses, placed before eggs in different stages of incubation, lighted by gas, the appearances through the shell may be observed; and on a table are placed the contents of several eggs at successive periods of incubation, showing the formation of the embryo, from the first day, (as seen under the microscope) to the complete bird, coiled up in its oval form. To trace the gradual developement of the eyes, the bill and cranium, the heart and circulating system, the feet, feathers, &c., is exceedingly interesting.

The fledglings are placed in partitions and supplied with food, and the room rings with their chirping.

The Eccaleobion process is of course applicable to eggs of every species of bird, but none other than those of the common gallinaceous fowl have been reared: parties bringing the eggs of other birds, however, can have them hatched by the machine, as the same temperature (about ninetyeight degrees of Fahrenheit) is applicable to all, from the wren to the eagle. The introduction of the Eccaleobion into general use, will supply abundance of fowls for the table at a very cheap rate, and with very little trouble: the machinery of the Eccaleobion is also applicable to a variety of scientific purposes, where an even and pervading temperature is required; as it may be regulated at pleasure up to three hundred degrees of Fahrenheit.—*London paper.*

From the American Farmer's Companion.

MANURES.

Mr Editor—As the success of the farmer in raising large crops in a great measure depends upon the amount of manure that he may accumulate, and the manner in which it is applied, it would, perhaps, be interesting to many of your readers, to know how they might be most successful in accumulating manure. For the benefit of such, I send you the following method, which has been tested for many years.

First, that part of the yard intended for the management of manure, is so formed as to be six inches lower in the centre than any other part, so as to retain more or less of the urine, which is the very essence of manure, and a portion of which is necessary to create fermentation; and that there be no loss in case of excessive rains, I have a pit at one end of the yard with drains leading to it, to catch all the superabundant liquid that may be drawn from the yard, which liquid, when fermented, I apply to the soil by means of a large watering pot made for that purpose. But to return—the yard being prepared, I cover it with refuse straw and other vegetable matter, about one foot in depth; this layer is covered with manure from the stables to about the same depth, taking care to keep the horse manure on one part, and the other kinds on the other part. I then cover the manure with another layer of straw, leaves, or any other kind of vegetable matter that I may have at hand, so as not only to prevent the strength of the manure from evaporating, but the refuse by this method will undergo fermentation and absorb the superabundant moisture that may be in the manure. The next time in cleaning the stable, I reverse the plan of covering with manure, putting the horse manure on that part where the cow manure was put at the first covering; so as to produce equal heat in fermentation—the horse manure containing the most heat of the two, and so I continue reversing the manure, and cover with alternate layers of refuse straw from time to time, until the whole is well fermented, which will be in about six months from the time of commencing. By this method, with twelve or fifteen head of stock, from a thousand to fifteen hundred loads of well fermented manure may be accumulated every year; but perhaps some may object to this method on account of the amount of straw and other refuse required to cover the manure with alternate layers. To such I would say, that leaves, bog roots, weeds, green bushes, and many other substances may be gathered on a farm, which, if mixed with manure, so as to undergo fermentation, will amply repay for the time and labor spent in gathering.

In the next place, the manner of applying manure. Now, all admit that it is applied for the purpose of nourishing the plants, roots or grain, to which it is applied—if so, reason and common sense will teach us that the nearer it gets to the root the better. Furthermore, we all admit that when it is applied as a top dressing, that a greater part of the strength is evaporated; on the other hand when ploughed in to the depth of six or eight inches, as is frequently done, in open and porous soils, much of the strength sinks beneath the reach of the roots; therefore, in order to avoid both extremes, when applied to corn ground, harrow it in with the cultivator to the depth of about three inches, and when applied to wheat ground, after the ground is completely prepared, apply the manure and plough it in with the wheat, to about the same depth as that of corn, and with every other kind of roots in a similar manner.

An Old Farmer.

PREMIUMS ON PLOUGHS.

The Trustees of the Massachusetts Society for Promoting Agriculture, in their premium list for 1840, offer the following premiums:

1st. For the best plough that will turn the sod over and lay it flat; regard being had to the strength of the plough, easiness of draft, excellence of the work it performs, and its cheapness—one hundred dollars.

It is expected that two ploughs of different sizes of the same model, will be produced.

2d. For the best plough that shall lay the sod on edge or obliquely, and not flat, regard to the qualities above mentioned—seventyfive dollars.

It is expected that two ploughs of different sizes of the same model, will be produced.

Competitors for these premiums will be admitted from any of the States, and claims may be sent to Benjamin Guild, Esq., Recording Secretary of the Society, in Boston, on or before the ninth day of October next.

The trial of ploughs has been appointed to be had in Worcester, on Tuesday, the 13th day of October next, and the Committee of Arrangements of the Worcester County Agricultural Society, have been charged with the duty of making the necessary arrangements for the occasion.

It is expected that the presidents of the several agricultural societies in the State, will constitute the committee for awarding these premiums.—*Worcester Ægis.*

FLOWERS, TREES, SHRUBBERY.

We are not about to philosophize at all, but we wish to ask the farmer—the man who has a house and lot with it—the owner of any spot of solid earth—why it is that he does not more often realize the power which he has to make himself master of a literal paradise? Our poets always talk of green leaves, and fresh flowers and noble trees, as things belonging, of course, to a blessed place. Our hymns tell of "flowery plains" and "trees of life immortal;" and all our representations of happy places and scenery, include them as a matter of course. Why cannot this be realized? The man who has a house, a garden, a yard, or a farm, can, with a little care, have all these, although he can lay no claim to wealth. There is wisdom in cultivating these lovely adornments; and although we promised not to philosophize, we cannot help saying that there is more philosophy in these notions than most good people imagine. There is reason as well as poetry. And he who has about his dwelling these children of the earth, will have, among the songsters of the air, and the fragrance and music which will come on the breath of summer through his open windows, that which will sweeten his intellectual associations as well as regale his senses.

Now, if this little article should be the means of planting a hundred trees and flowers, we should not be surprised to find out in the end, that it had cherished also a hundred domestic virtues.

NEW ENGLAND FARMER,
AND HORTICULTURAL REGISTER.

BOSTON, WEDNESDAY, SEPT. 23, 1840.

MANURES.

Experiments are reported as having been recently made in England with saltpetre, with much success. In the cases referred to it was applied to wheat; but its application to other crops has proved equally favorable and encouraging. It is not a new experiment. We know several cases in this country of its successful application, of which we shall speak hereafter; but we shall give the experiment now referred to in detail, because it seems to have been made with considerable care, and its results are professedly given with exactness.

The Harleston (England) Farmers' Club put it to their members as a subject of the highest moment, to make exact observation and experiments with various manures. Certainly no matter connected with the improvement of agriculture can be of more importance.—At a recent meeting the subject of saltpetre was discussed. Various experiments were reported. We select one of the strongest cases, they say, "the application of saltpetre as a top-dressing to wheat after pease, on a light land with a gravelly subsoil."

"One hundred weight per acre was sown by hand on the 6th of April, and to prevent any error which might have arisen from a difference in soil of one side of the field from another, the saltpetre was carefully applied on every two alternate ridges. The two crops were reaped, stacked, and threshed separately; and the result was an increase of six bushels of wheat, and upwards of two and a half hundred of straw per acre, obtained at an outlay of 27s. sterl'g only, as follows:

	St.	lb.
Produce per acre of wheat which had been manured with saltpetre,	160	21-2
Produce without saltpetre,	133	12 1-2
Increase,	26	4

	Cwt.	St.	lb.
Produce per acre of straw with saltpetre,	23	4	13
" " " without saltpetre,	20	7	8
Increase	2	5	5

Cost of the saltpetre was 27s. sterl'g per cwt. The wheat of course was winter wheat, and it was sown broadcast. A stone is 14 lbs.

The Society proceed to report:—"It is the unanimous opinion of this meeting, that saltpetre is a most valuable addition to our list of manures. Strong evidence has been given of the benefits conferred by it on wheat, clover, and other layers, and tares on light land; and on clover layers on heavy land: in each case the saltpetre was applied in the month of April, and at the rate of one hundred weight per acre. The effect would probably be increased (but this is at present unsupported by evidence) by applying only half the quantity of saltpetre at first, and the remaining part a few weeks afterwards."

The experiments which have come under our own observation, have been upon grass and wheat. The effect upon grass was quite remarkable. The wheat was in a growing state; the saltpetre applied when six inches in height; the quantity per acre not noted; the difference between the part not dressed with saltpetre and that to which it was applied was obvious and striking; the wheat was then in flower; it was intended that the result should be accurately observed; and we hope presently to be put in possession of it.

Any person of common observation, and at all interested in such subjects, cannot fail to observe the immense quantities of manure which are absolutely thrown away on our farms, in our cities, and about our roads and buildings. What a blessing it would be, if we had something of the reported frugality of the Chinese, on the score of cleanliness and health, as well as interest. How few of our farmers ever think of saving their soap suds. We fear, without meaning any reproach upon the gude housewives, that some of them do not hear of such a thing as soap suds as often as might be useful! But how few ever think of saving and applying it; and yet it is a most valuable manure; and by having a vault or pool in which to deposite a pile of loam, or large heap of earth, by regularly throwing the contents of the wash tub upon it, might be converted into the means of greatly enriching the land; and what tuns upon tuns of the most valuable liquid manure, by a little pains-taking and contrivance, might be obtained in the city, by farmers, who are now willing to come four and six miles and transport fire-fanged and dried horse manure at a cost, before it reaches their farms, of six and eight dollars a cord.

The French are now taking great pains to save the water in which the wool is washed at the woollen factories, full as it is of soap and animal oil, and find it a most valuable application to their lands. We have long known the value of the refuse wool; and we have stood by the mill-shute in Lowell more than once with feelings of serious regret, when we have seen the wash from their woollen factory, full of enriching matters, mingling with the waters of the river and passing off into the ocean, as so much valuable material absolutely thrown away.

Our highly respected friend Bement, of Albany, has made some very successful experiments with hogs' bristles, applied in his potato hills and in other forms. He speaks of their beneficial effects as quite remarkable; and we promise ourselves the pleasure of hearing from him on this and the use of various other manures, in which he has been experimenting. We can confidently rely upon his observations and experiments as intelligent and exact; and the results which he gives under his own hand, as certain. H. C.

BOOK FARMING.

A writer in a late "American Farmer," in speaking of the Third Report of the Agriculture of Massachusetts, is pleased to refer to the statement made in that Report of De Candolle's learned theory of vegetation, respecting the excretory organs of plants, and the belief of this philosopher and eminent botanist, that in many cases owing to the peculiar excretions of a plant, the ground on which it is grown becomes unfitted, until a different crop or some length of time has intervened, for the repetition of the same crop on the same land. This excretory power in plants has been most fully established by various striking experiments; and the theory, whether true or false, is not without very strong evidence, and certainly contains nothing unphilosophical or improbable.

The wise gentleman, however, says, as soon as he reaches this passage and reads of the digestive organs of plants, he admires the wonders of book farming, and lays down the paper in disgust.

Now we have high authority for "not answering a fool according to his folly;" but we should like to ask this gentleman, if we deemed him capable of understanding the question, why plants should not have organs of digestion? We should like to ask him if he ever heard of the sexes of plants—of the organs of generation in plants, so that by art a species can be modified or changed? We should like to ask him whether plants can be fed and their growth hastened or promoted by artificial appliances? We should like to ask him how they take up their food from the earth and the air—and whether he ever heard of the sap vessels of plants, by which their circulations are carried on and their juices elaborated? But in truth, what would be the use of asking such a man any thing?

When men now-a-days undertake to talk about book farming, and to feed the prejudices and folly of the vulgar by their sneers at all curious inquiries into the most wonderful and curious of nature's mysteries, we should like to know of them what subject demands more strongly, what subject will more fully repay the highest efforts of the highest philosophy than agriculture? All the distinguished improvements which have ever been made in this art and science, have sprung not from the mere ignorant plodders, but from the application to the subject of the highest order of intelligent minds. Away then with the contemptible nonsense about book farming, let it come from what source it may. H. C.

ROSE BUSH SLUG.

We publish the following communication without a signature, in a lady's hand-writing, in which the writer thinks she has discovered a remedy against the ravages of the rose bush slug. Should this prove to be the case, we have no doubt but what the Horticultural Society will award her the premium.

DANVERS, Sept. 5th, 1840.

To the Publisher of the New England Farmer:

Sir,—Having seen a notice in your paper last June, wishing for any one to inform you how to destroy the Rose Bush Slug, I send you a remedy which I have used successfully.

I should think the slugs had eaten more than half the leaves off my bushes: I thought there could not be one left one week longer. I took my castor of black pepper and shook it over my bushes three different times when the dew was on: the slugs ceased eating entirely, which leads me to think that black pepper will stop their ravages.

If in a future season this should prove a remedy with yourself and others, and the Horticultural Society's Committee should think me entitled to the premium, please direct a line to Ebenezer King, of Danvers.

P. S.—I think the slugs begin at the bottom of the bush; they took every leaf as far as they went.

Massachusetts Horticultural Society.

EXHIBITION OF FRUITS.

Saturday, Sept. 19, 1840.

By Mr Samuel Pond, Cambridgeport; Surpasse, Virgalieu and Spanish Bon Chretien Pears; Lombard and Semionna Plums—fine specimens.

By J. L. L. F. Warren, Brighton; Porter apples; Prince's Red Rareripe and Royal or Teton de Venus Peaches; Musk Melons grown from seeds brought from Paris by Rev. Mr Pierpont—judged to be a new variety.

By Mr Edward Sharp, Dorchester; Large White Peaches.

By Mr Samuel Whiting, Dedham; Seckle Pears.

For the Committee,

B. V. FRENCH.

MASS. HORTICULTURAL SOCIETY.

At an adjourned meeting of the Massachusetts Horticultural Society, held September 12th, 1840—

Voted, That the thanks of the Society be presented to the ladies and gentlemen who have so generously

contributed plants, flowers and fruits to the twelfth annual exhibition of the Society.

Voted, That the thanks of the Society be presented to the Committee of Arrangements, and particularly to Mr Walker, the Chairman, for the manner in which they have executed their duty, in the decoration of the hall and other arrangements, which have added so much to the interest of the Society.

Attest, E. M. RICHARDS,
Sept. 23. *Recording Sec'ry.*

☞We have just received from a subscriber a paper containing a list of premiums offered by the New Haven County Agricultural Society, to be awarded at their Annual Fair, to be held on Wednesday the 30th inst. As we did not receive it until our paper was all set up, we are obliged to omit the list of premiums.

ACKNOWLEDGEMENTS.—We have received from Mr S. Little, of Buxport, Me., a box containing a number of varieties of plums. Also, a box of fine native grapes from Mr Elias Holden, of Danvers, which we shall more fully notice next week. J. BRECK.

If (says the Albany Cultivator) a man would understand the value of agriculture—if he would learn to prize the art of all arts, the one that confers wealth and bread on the world—if he would see the true nobility of the country, the real sovereigns of the United States—if he would learn to look upon labor in its true light, honorable and useful to all—if he would have his heart gladdened at the successful results and rewards of honest industry, let him go among active, intelligent, practical farmers—men who in their practice enforce the same salutary lessons they embrace in their theory or inculcate with their pen.

The discovery of the means of destroying slugs by strewing common salt upon them, belongs to Dr Rousseau, who having thrown a small quantity of that substance on a plank in his garden, covered with those insects, all that came in contact with the salt perished.

BRIGHTON MARKET.—MONDAY, Sept. 21, 1840.

Reported for the New England Farmer.

At Market 525 Beef Cattle, 720 Stores, 4300 Sheep, and 1125 Swine.

PRICES.—*Beef Cattle*—The prices obtained last week for a like quality were not sustained. We quote a few extra at $6 00. First quality, $5 50 a $5 75. Second $5 00 a $5 25. Third quality, $4 00 a 4 75.

Stores.—Yearlings, $8 a $11. Two Year Old $14 a $18. Three Year Old, $22 a $28.

Sheep.—Lots were sold at $1 17, $1 25, $1 37, $1 50, $1 66, $1 88, $1 92, $2 00, and $2 50.

Swine—Lots to peddle were sold at 3 and 3 1-4 for sows, and 4 and 4 1-4 for barrows At retail from 3 1-2 to 5 1-2.

THERMOMETRICAL.

Reported for the New England Farmer.

Range of the Thermometer at the Garden of the proprietors of the New England Farmer, Brighton, Mass. in a shaded Northerly exposure, weeks ending September 20.

Sept. 1840.		7 A.M.	12, M.	5, P.M.	Wind.
Monday,	14	42	63	54	E.
Tuesday,	15	49	59	56	E.
Wednesday,	16	48	74	64	S. E.
Thursday,	17	57	74	66	S. E.
Friday,	18	60	80	67	S.
Saturday,	19	62	79	56	S.
Sunday,	20	61	70	64	S. W.

Fair weather at 12 o'clock, every day except one.

MASSACHUSETTS HORTICULTURAL SOCIETY.

NOTICE.

The Annual Meeting of the MASSACHUSETTS HORTICULTURAL SOCIETY, will be held at their Rooms, No 23 Tremont Row, on SATURDAY, the 3d of October next, at 11 o'clock, A. M. for the choice of officers for the year ensuing, viz. a President, four Vice Presidents, a Treasurer, a Corresponding Secretary, a Recording Secretary, a Council, an Executive Committee, and Standing Committees on Fruits, Flowers, Vegetables, the Synonyms of Fruits, the Library, and Finance. E. M. RICHARDS, *Rec. Sec'ry.*
Sep. 23, 1840. 2p

FRUIT AND ORNAMENTAL TREES.

Gentlemen at a distance, wishing to purchase trees, are informed that we will select from the following nurseries Fruit and Ornamental Trees, Plants and Shrubs of every description that may be desired, and pay particular attention to their packing, and forward them to any part of the country.

From Messrs Winships', Brighton
William Kenrick's, Newton.
John A. Kenrick's, Do.
S. & G. Hyde, Do.
Samuel Pond, Cambridgeport.
Botanic Garden, Cambridge.
Robert Manning, Salem.
J. L. L. F. Warren, Brighton.
Breck & Co., Brighton.

The present is the best time, to transplant all hardy trees and shrubs.

Orders will be received for Plum, Pear and other Stocks, Hedge Plants, &c. JOSEPH BRECK & CO.
Boston, Sept. 23, 1840.

FRUIT AND ORNAMENTAL TREES, &c.

Fruit Trees of all the different species—of the most celebrated kinds. These include Pears, Plums, Apples, Quinces, &c.—the trees of the Peach and Cherry, especially, are of the finest size, and in numbers abounding at this time, and of varieties unsurpassed. The Catalogue of Fruit and Ornamental Trees and Shrubs, Roses and Herbaceous Flowering Plants, will be sent to all who apply; in that Catalogue many of the very best kinds of fruits, so far as proved, are particularly designated *by a star*.

Also, Grape Vines, Raspberries, Strawberries, Gooseberries, and *Mulberries for silk*—Scotch Larch, Lindens, Sycamores, Silver Firs, Willows, Elms—Honeysuckles, Dahlias, splendid Pæonies, &c. &c Trees when so ordered, will be securely packed for transportation to distant places, and all orders promptly executed by

WILLIAM KENRICK.
Nonantum Hill, Newton, near Boston, Sept. 9, 1840.
eptD1

TRACE CHAINS.

Just received, direct from the English manufacturesr, 8 casks of Trace Chains, from 6 to 11 feet long, suitable for ploughing or draft chains. JOSEPH BRECK & CO.

BONE MANURE

The subscriber informs his friends and the public, that after ten years experience, he is fully convinced that ground bones form the most powerful stimulant that can be applied to the earth as a manure.

Orders for Bone Manure or Oyster Shell Lime, left at the Bone Mill, near Tremont road, in Roxbury, at the New England Agricultural Warehouse and Seed Store, No 52 North Market Street, or through the Post Office will meet with prompt attention.
March 4, 1840. NAHUM WARD.

HORTICULTURAL TOOL CHESTS

Containing a complete set of Garden tools of superior finish and style, recently received from Liverpool and for sale at the New England Agricultural Warehouse and Seed Store.
May 6. JOSEPH BRECK & CO.

PATENT SPRING BALANCE.

A few of those very convenient spring balances, for family use, a very simple contrivance for weighing small articles. JOSEPH BRECK & CO. No. 51 and 52 North Market Street, Boston.
July 15.

FENCE CHAINS.

Just received from England, at the New England Agricultural Warehouse, 6 casks chains, suitable for making the chain fence, &c. JOSEPH BRECK & CO.
July 15.

BERKSHIRE HOGS.

The subscribers offer for sale a few pair of full blooded Berkshire Hogs; also, pigs 7-8 blood, crossed with Mackay. Inquire at the New England Farmer office, or at their farm at Brighton. JOSEPH BRECK & CO.
July 9.

WHOLESALE PRICES CURRENT.

CORRECTED WITH GREAT CARE, WEEKLY.

			From	To
ALUM, American,		pound	5	5½
ASHES, Pearl, per 100 lbs.			5 50	5 75
Pot, " " "			5 00	5 25
BEANS, white, Foreign,		bushel	1 75	2 25
" " Domestic,		"	2 00	2 50
BEEF, mess,		barrel	14 00	14 50
No. 1.		"		13 50
prime,		"		10 00
BEESWAX, white,		pound	37	40
yellow,		"	28	29
BRISTLES, American,		"	35	70
BUTTER, shipping,		"	10	11
dairy,		"	18	25
CANDLES, mould,		"	13	14
dipped,		"		
sperm,		"		37
CHEESE, new milk,		pound	10	
CIDER,		dozen	1 25	1 50
refined,		barrel		
BONE MANURE,		bushel		32
in casks,		"		37
FEATHERS, northern, geese,		pound		
southern, geese,		"	37	45
FLAX, (American)		"	9	12
FISH, Cod, Grand Bank,		quintal	2 62	2 75
Bay, Chaleur,		"	2 25	2 33
Haddock,		"	1 07	1 25
Mackerel, No. 1,		barrel	13 00	13 25
No. 2,		"	10 75	11 00
No. 3,		"	6 00	6 25
Alewives, dry salted, No. 1.		"		
Salmon, No. 1,		"	17 00	18 00
FLOUR, Genesee, cash,		"	5 25	5 37
Baltimore, Howard street,		"	5 62	5 75
Richmond canal,		"		5 25
Alexandria wharf,		"		
Rye,		"		3 25
MEAL, Indian, in bbls.		"	3 12	3 25
GRAIN: Corn, northern yellow,		bushel	64	65
southern flat, yellow,		"	59	60
white,		"	57	58
Rye, northern,		"	65	67
Barley,		"		
Oats, northern, (prime)		"	36	40
southern,		"	25	28
GRINDSTONES, pr ton of 2000 lbs. rough			18 00	19 00
do. do. do. finished			28 00	30 00
HAMS, northern,		pound	10	11
southern and western,		"	9	10
HAY, best English, per ton,			15 00	16 00
Eastern screwed,			10 50	
HOPS, 1st quality,		pound	20	25
2d quality,		"		20
LARD, Boston,		"	11	12
southern,		"		11
LEATHER, Philadelphia city tannage,		"	26	28
do. country do.		"	23	26
Baltimore city tannage,		"	22	26
do. dry hides,		"	20	22
New York red, light,		"	19	20
Boston, do. slaughter,		"	21	22
Boston dry hides,		"	18	20
LIME, best sort,		cask	75	80
MOLASSES, New Orleans,		gallon	20	27
Sugar House,		"		
OIL, Sperm, Spring,		"	1 00	1 03
Winter,		"	1 10	1 12
Whale, refined,		"	40	45
Linseed, American,		"		
Neat's Foot,		"	95	
PLASTER PARIS, per ton of 2200 lbs.				
PORK, extra clear,		barrel	16 00	17 00
clear,		"		16 00
Mess,		"	14 50	15 50
Prime,		"	13 00	14 00
SEEDS: Herd's Grass,		bushel	4 00	4 50
Red Top, southern,		"	70	80
northern,		"		1 50
Canary,		"	2 00	2 25
Hemp,		"	2 25	2 50
Flax,		"	2 00	2 50
Red Clover, northern,		pound	13	14
Southern Clover,		"		15
SOAP, American, Brown,		"	4	6
" Castile,		"	12	13
TALLOW, tried,		"	8¾	9
TEAZLES, 1st sort,		pr M.		
WOOL, prime, or Saxony Fleeces,		pound	45	48
American, full blood, washed,		"	40	45
do. 3-4ths do.		"	40	
do. 1-2 do.		"	35	38
do. 1-4 and common,		"	35	37
Northern pulled. Pulled superfine,		"	42	45
No. 1,		"	35	40
No. 2,		"	23	25
No. 3,		"	18	20

MISCELLANEOUS.

THE BLACKBIRD'S SONG.

It is not in the wild valley flanked with birch slopes, and stretching far away among the craggy hills, that the music of the blackbird floats upon the evening breeze. There you may listen delighted to the gentle song of the mavis; but here, in this plain, covered with cornfields and skirted with gardens, sit down on the green turf by the gliding brook, and mark the little black speck, stuck as it were upon the top twig of that tall poplar. It is a blackbird; for now the sweet strain, loud but mellowed by distance, comes upon the ear, inspiring pleasant thoughts and banishing care and sorrow. The bird has evidently learned his part by long practice, for he sits sedately and in full consciousness of superiority. Ceasing at intervals, he renews the strain, varying it so that, although you can occasionally trace a repetition of notes, the staves are never precisely the same. You may sit an hour or longer, and yet the song will be continued; and in the neighboring gardens many rival songsters will sometimes raise their voices at once, or delight you with alternate strains. And now, what is the purpose of all this melody? We can only conjecture that it is the expression of the perfect happiness which the creature is enjoying, when untouched by care, conscious of security, and aaware of the presence of his mate, he instinctively pours fourth his soul in joy, and gratitude and love. He does not sing to amuse his mate, as many have supposed; for he often sings in winter, when he is not yet mated; nor does he sing to beguile his solitude, for now he is not solitary; but he sings because all his wants are satisfied, his whole frame glowing with health, and because his Maker has gifted him with the power of uttering sweet sounds. —*Macgillivray's British Birds.*

A BOTTOMLESS LAKE.

A writer in the Troy (N. Y.) Mail, gives the following account of a remarkable pond in Sussex county, in the State of New York.

"White Lake is situated about one mile west of the Paulius Kill, in the town of Stillwater. It is nearly circular. It has no visible inlet, but its outlet is a never failing stream of considerable magnitude. The name is derived from its appearance. Viewed from a little distance it seems of a milky whiteness, except a few rods in the centre, which by the contrast appears perfectly black. The appearance itself is singular enough, but the cause is still more remarkable.

From the centre or dark portion of the lake, at stated seasons, innumerable quantities of shells are thrown up, of various sizes and forms, but all perfectly white. These float to the shore, and are thrown upon the beach, or sink into shallow water. Hundreds of bushels might be gathered from the shore after one of these periodical up-risings; and the whole soil for several rods on every side of the lake, is composed of these shells, broken or decomposed by the action of the weather. In the centre of the lake, bottom has never been found, although it has been sounded to the depth of several hundred feet.

Where then is the grand deposite from which has been swelling up since the memory of man, these countless myriads of untenanted shells? Is it possible that though far remote at an elevation of several hundred feet above them, this bottomless well may, by some subterranean communication, be connected with the grand shell marl deposite in the eastern part of the State?"

CHINESE FOOD.

With nothing more than a few beans, the meal of rice, and corn, and some spices and herbs, the Chinese prepare a variety of savory dishes. Horse flesh, rats and mice are standard articles of food, and sold publicly at the butcher's. Birds' nests are another article of food, but neither mud nor sticks enter into their composition. The nests are found in the rocks along the coasts of Tonquin, &c. and are built by birds resembling the swallow. They are constructed, as is supposed, of a small species of sea-fish, cemented by a glutinous matter exuding from the bird itself; and when fully formed, resemble the rind of a large candied citron. Bears' paws form another favorite dish. They are rolled in pepper and nutmeg and dried in the sun. When about to be dressed, they are soaked in rice water to make them soft, and then boiled in the gravy of a kid, and seasoned with various spices.—*London Weekly Review.*

TO APPRENTICES.

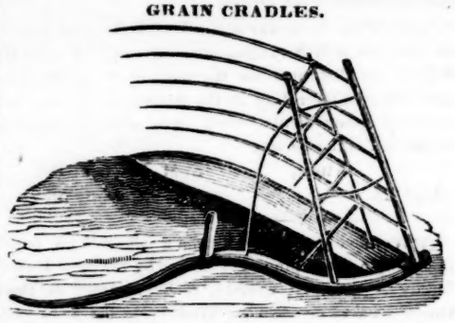
The only way for a young man to prepare for usefulness is to devote himself to study during his leisure hours. First, be industrious in your business. Never complain that you are obliged to work; go to it with alacrity and cheerfulness, and it will become a habit that will make you respected by your employer and the community. Make it your business to see to and promote his interest: by taking care of his you will learn to take care of your own. Second, be industrious in your studies. Few persons can complain of a harder master than Franklin's, yet he had laid the foundations of his greatness while an apprentice. Success depends not on the amount of leisure you may have, but upon the manner in which it is employed.

In Lambyaque, Peru, are to be seen the stupendous graves of the Indian kings, who must have died in the times of Incas. These stupendous mounds of earth are just upon the outside of the city, and are built of sun-dried brick, and are of the most gigantic dimensions: some of them are 3000 feet in circumference and over 150 in height, and must have required a long time and a deal of labor in their erection. One of them was opened in Truxillo, and silver and gold taken from it amounting to over $2,000,000. A company of merchants have been organized, and are now opening several others in search of more hidden treasure.—*N. Y. Express.*

Indian Superstition.—Near Fort Leavenworth, in Platte county, Missouri, is the grave of a distinguished Pottawatamie chief. The editor of the Hannibal Monitor has often seen members of the tribe standing in sad silence before it. In the long summer nights, from nightfall to daybreak, a bird unknown, except by some of the woodsmen, pours out a melancholy strain of music. The Indians say it is the "spirit bird" hanging over the tomb of the chieftain.

There is a lady near Brooklyn, N. Y. 113 years of age. She says she can milk the cows as readily now as she could 100 years ago.

GRAIN CRADLES.



The Grain Cradle is an article which is coming into very general use in the New England States, where they were till of late but little known, although they have been in very general use in the southern and western States, for many years, and which is found to be decidedly the best mode of harvesting grain, as it is supposed one man will cradle five acres in a day when he cannot reap more than one The difference in gathering a crop is so much in favor of cradling, that we must suppose that it will be the only mode adopted hereafter, and the grain cradle will become of as much use, as an implement of husbandry, as the plough now is.

There has been a very great improvement in the manufacturing of this article, they are now made on the most improved plan; the scythe is well secured and finished in a superier manner and made of the best cast steel.

Brighton Nurseries and Gardens. For Sale

A large quantity of superior European and American Ornamental Trees, well calculated for public places, or private grounds, with Fruit Trees embracing a great variety of the most approved kinds and fine sizes. The trees, and all other productions can now be *selected* and *marked*, and will be for warded to any place as soon as it will answer to remove the same.

Also, forty kinds of Strawberry Plants, of the most approved European and American varieties.

Orders may be forwarded via- mail, addressed Messrs. WINSHIP, Brighton, Mass., or left with Messrs. JOSEPH BRECK & CO.

Brighton, August 12.

HYACINTHS.

The subscribers have received a large assortment of Double and Single Hyacinths of every color and shade. Also, Tulips of mixed sorts, Crown Imperials, and Lilies; they have also at their garden all the fine varieties of Pæonies, which will be furnished at one day's notice. Lilies and Pæonies, and Crown Imperials, should be planted in August or the first of September. We shall receive a great variety of Bulbous Roots, from Holland, in a few weeks, when notice will be given. JOSEPH BRECK & CO.

August 26.

GARDENERS' KNIVES.

JOSEPH BRECK & CO. have this season imported and now offer for sale a few very superior Garden Knives, for pruning, &c. manufactured expressly for Gardeners, and warranted superior to any article of the kind before imported.

Also—a large assortment of Budding Knives, Grape Scissors, &c. &c.

April 22.

TIE UP CHAINS.

Just received at the New England Agricultural Warehouse, a good supply of those celebrated Chains for tying up cattle. These chains, introduced by E. H. Derby, Esq. of Salem, and Col. Jacques, of Charlestown, for the purpose of securing cattle to the stall, are found to be the safest and most convenient mode of fastening cows and oxen to the stanchion. They consist of a chain which passes round the animal's neck, and by a ring attached to the stall, plays freely up and down, and leaves the animal at liberty to lie down or rise at pleasure, and keeps him perfectly secure.

July 15. JOSEPH BRECK & CO.

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